



Radicchio Risotto

This is a recipe I adapted from Bon Appetit magazine. I was short on Arborio rice, so I made up the difference with farro and added basil to garnish when plating.

Serves Four 4

1/2 cup Vegetable or Chicken stock

1 each Shallot, finely chopped

1 head Radicchio, cored & finely shredded

1/2 cup Arborio Rice

1/2 cup Farro

1 cup Red Wine

1/2 cup Parmesan Cheese

2 tbl Butter

1/4 cup Basil, finely chopped

To Taste salt & pepper

In a sauce pan or pot, heat stock to low simmer and keep warm on stove. In a separate sauce pan, heat 3 tbl olive oil and saute shallot until translucent. Add radicchio and saute until radicchio is wilted. Add rice & farro, saute 1-2 minute more, deglaze with red wine. Cook until wine is almost absorbed. While stirring, add 1-2 cups stock and let cook until liquid is almost gone, repeat process until farro and rice are cooked. Once cooked, add butter and parmesan cheese. Check seasoning. Divide among four pasta bowls, garnish with basil and additional parmesan cheese.